UNITED STATES DEPARTMENT OF AGRICULTURE

Consumer Protection Programs

Program Issuances For The Period

7/26/70 - 8/8/70

Publication Number 70-15

TABLE OF CONTENTS

UNITED STATES DEPARTMENT OF AGRICULTURE

McDavid DU 8-4026 Washington, July 24, 1970

Federal Meat Inspection Reinstated at Ohio plant:

The U.S. Department of Agriculture announced today that Federal meat inspection was reinstated at G & W Food Product Corp., of Ohio, Route 2, Pemberville, effective July 22.

USDA's Consumer and Marketing Service said inspection service was reinstated after an examination disclosed that sanitation and facilities in the plant now meet Federal inspection requirements.

Inspection service had been suspended July 13 (press release USDA 2160-70), when the plant was found to be operating under unsanitary conditions, officials said.

The Federal Meat Inspection Act and regulations, under which the inspection program is administered, require that all meat and meat products shipped in interstate and foreign commerce must be inspected before and after slaughter, and that plants and facilities be operated under sanitary conditions.

- - - - -

4200 USDA 2259-70

UNITED STATES DEPARTMENT OF AGRICULTURE

LoCastro DU 8-3285
McDavid DU 8-4026

Washington, July 28, 1970

Meat In Texas Seized and Ordered Destroyed under Federal Meat Inspection Act:

A 15,360-pound shipment of beef in Fort Worth, Texas, was seized and ordered destroyed by the U.S. District Court for the Northern District of Texas, the U.S. Department of Agriculture announced today.

USDA's Consumer and Marketing Service took action under the Federal Meat Inspection Act to prevent the product from reaching consumers, since the product, capable of use as human food, was adulterated. The court, on July 10, ordered the U.S. Marshal to destroy the product.

The action involved approximately 256 cartons of frozen beef trimmings shipped from Memphis, Tenn., to Swift and Co., Fort Worth, Texas, by Mack Bros., Ltd., 6½ Station Road, Goshen, N. Y. Swift refused to accept the shipment when it arrived in Fort Worth. The meat was unwholesome, officials said. Federal law forbids the shipment of adulterated meat.

USDA detained the product following its shipment, and referred the case to the U.S. Attorney. He filed a complaint with the Federal court against Mack Bros., Ltd., and ordered the meat seized by the U.S. Marshal. On July 16 the marshal destroyed the product, as directed by the July 10 court order.

- - - - -

4215

USDA 2277-70

UNITED STATES DEPARTMENT OF AGRICULTURE

Bloom DU 8-7587
McDavid DU 8-4026

Washington, Aug. 4, 1970

USDA Acts on Indiana Meat Plant Endangering Public Health:

The U.S. Department of Agriculture announced today that Cable Line Meats, Elkhart, Ind., doing business wholly within the State, has been made subject to provisions of the Federal Meat Inspection Act, because the firm was producing meat products under conditions clearly endangering the public health.

All products of the plant are being detained, officials said, and the plant is not entitled to operate under the Federal Meat Inspection Act until it is capable of producing a safe, clean, and wholesome product.

USDA's Consumer and Marketing Service explained that the action was taken under the Wholesome Meat Act (amending the Federal Meat Inspection Act) which authorizes the Secretary of Agriculture to make any plant subject to the Federal Meat Inspection Act, if the plant's operations are endangering the public health, and if State authorities fail to take corrective action.

C&MS said that serious sanitation deficiencies were identified in the Cable Line Plant during a July 1 survey by Federal and State inspectors. The Governor was notified in accordance with Wholesome Meat Act requirements, and the plant management was given 10 days to submit written arguments or request an oral hearing.

Officials said a July 31 resurvey of the plant showed that proper corrective action had not been taken. The plant was then made subject to Federal inspection and all products were detained, C&MS said.

- - - - -

4272

USDA 2353-70

UNITED STATES DEPARTMENT OF AGRICULTURE

Bloom DU 8-7587
McDavid DU 8-4026

Washington, Aug. 6, 1970

USDA Certifies Australian Packing Plant to Ship Mutton to U.S.:

The U.S. Department of Agriculture has certified an Australian packing plant to export mutton to the United States under provisions of the Federal Meat Inspection Act.

USDA's Consumer and Marketing Service said the certification became effective July 31, after the plant had been surveyed and approved by a team of USDA meat inspectors. Officials said other plants are expected to be certified as the inspection team continues its survey.

C&MS explained that a ban was imposed on Australian mutton imports in mid-May because of deficiencies in that country's inspection system for sheep slaughtering plants. Officials said these deficiencies have been corrected with the implementation of new instructions and procedures by the Australian government, and the inspection system now meets U.S. requirements.

The U.S. Federal Meat Inspection Act requires that before a country may export meat to the U.S., it must have and enforce inspection laws and regulations equal to those which apply to domestically produced meat.

- - - - -

4292

USDA 2383-70

UNITED STATES DEPARTMENT OF AGRICULTURE

CONSUMER AND MARKETING SERVICE

WASHINGTON, D.C. 20250

[9 CFR Part 328]

MEAT FOOD PRODUCTS

Definitions and Standards of Composition and Labeling of Meat Patties and Mixes; Extension of Time for Filing Comments

On June 17, 1970, there was published in the FEDERAL REGISTER (35 F.R. 9931) a notice of proposed amendments of Part 328 of the Federal Meat Inspection Regulations (9 CFR Part 328) under the Federal Meat Inspection Act (21 U.S.C. Supp. V, 601 et seq.), to provide definitions and standards of composition and labeling of meat patties and mixes. The notice provided a period of 30 days following its publication in the FEDERAL REGISTER for interested parties to submit written data, views or arguments concerning the proposed amendments.

A number of petitions have been received for an extension of the period of time provided for the submission of comments on the proposed amendments. These petitions stated that knowledge of the FEDERAL REGISTER notice was not available to the petitioners for as much as 2 weeks after it was published because of distances and delays in delivery or for various other reasons. It is also contended by the petitioners that 30 days is insufficient time for the conduct of the reviews and conferences that will be required for the proper consideration of the proposals and the development and submission of suitable written responses.

These circumstances are deemed adequate justification for an extension of the time for filing comments. Therefore, notice is hereby given that any person who wishes to submit written data, views, or arguments concerning the proposed amendments may do so by filing them in duplicate with the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250, within 60 days after the date of publication of this notice in the FEDERAL REGISTER. All written submissions made pursuant to this notice will be made available for public inspection at the Office of the Hearing Clerk during regular business hours in a manner convenient to public business (7 CFR 1.27 (b)). Comments on the proposal should bear a reference to the date and page number of this issue of the FEDERAL REGISTER.

Done at Washington, D.C., on July 21, 1970.

G. R. GRANGE,
Acting Administrator.

[F.R. Doc. 70-9587; Filed, July 24, 1970; 8:46 a.m.]

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

INFORMATION FOR: Division, Staff, and Regional Directors; Federal-State Cooperation Officers; Officers in Charge, Consumer Protection Programs; and State Agency Officials

Distribution Policy - "List of Chemical Compounds"

This Notice establishes the policy for distribution of the biennial publication, "List of Chemical Compounds."

A Regional Offices shall receive sufficient copies (plus approximately 25 extra for their own use) to make distribution as follows:

1 One copy to each Subcircuit Supervisor

2 One copy to each Officer in Charge

3 One copy for each Federal-State Cooperation Officer

4 One copy for each official set of Consumer Protection publications maintained in Federal offices at each establishment.

B Veterinary Colleges shall each receive two copies (distributed from Washington).

C Plant Management shall each receive one copy (Automated Mailing Code 02010).

D State Commissioners of Agriculture (or their equivalent) shall each receive one copy (Automated Mailing Code 02285).

E Officials in Charge of State Meat and/or Poultry Inspection Programs shall each receive one copy (Automated Mailing Code 02285).

F Employees of State Meat and/or Poultry Inspection Programs shall receive one copy (Automated Mailing Code 02293).

G Companies having compounds listed shall each receive two copies (distributed from Washington).

H Persons not listed above, and/or those requiring additional copies may order them at a cost of $1.25 each from:

Superintendent of Documents
Government Printing Office
Washington, D. C. 20402

L. H. Burkert
Acting Deputy Administrator
Consumer Protection Programs

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Program
Washington, D.C. 20250

CP NOTICE 44

ACTION BY: Regional Directors, Officers in Charge, and Inspectors of the Consumer Protection Program

Animal Identification and Blood Sample Collection

The success of the Department's brucellosis eradication program is largely dependent on the extent of blood sample collection from cows and bulls at slaughter establishments. The efforts of our field staff in this regard during the past fiscal year resulted in the collection of over two and one-half million blood samples from identified cattle.

Many establishments are slaughtering a number of cows and bulls not identified by the official Market Cattle Testing (MCT) Program backtag. In addition to the present procedure for collecting blood samples from cattle identified by white side up MCT backtags, our inspectors at some plants are also collecting blood samples for brucellosis testing from other cows and bulls where satisfactory local arrangements have made this possible.

Animal Health Division personnel will soon contact C&MS officials at each slaughter establishment to work out details to initiate or expand this procedure to increase the collection of blood samples from other cows and bulls, except those identified by the official yellow side up backtags, regardless of identification or lack of identification. Cooperation with Animal Health personnel in this venture is desirable in those plants where the assigned inspectors can carry out the procedures without additional manpower or adverse effect upon the quality of required meat inspection activity performance.

L. H. Burkert

L. H. Burkert
Acting Deputy Administrator
Consumer Protection Program

DISTRIBUTION: ES16-16-1,S16-17

August 7, 1970

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

MANUAL OF MEAT INSPECTION PROCEDURES

CHANGE: 38 August 8, 1970

PAGE CONTROL CHART

Remove Page	Dated	Insert Page	Dated
16-17	Undated	16-17	8-8-70
87	5-1-70	87	5-1-70
88	Undated	88-88a	8-8-70

PART 308 - SANITATION

308.1

A. Officers in Charge are expected to assure that potable water from an approved supply is used in edible products departments and in associated areas.

B. Before the water supply is accepted, full consideration should be given to its source and the distribution system within the plant.

1. Generally, water from an approved public supply may be regarded as acceptable as delivered to the establishment. However, it should be sampled annually to check on possible contamination after delivery to the establishment.

2. When the establishment uses a private water supply, a report on the bacterial quality of the water taken inside the plant should be required at least every six months or at any time the inspector has reason to question the condition of the water. The report should cover an examination of water, taken at a location specified by the inspector and examined by the local health agency having jurisdiction over the water supply in the area at the request of the establishment.

C. Water may become nonpotable as it is distributed in the plant. Therefore, inspectors should give regular attention to the condition of all storage facilities and pipelines in the establishment. Hazards such as dead ends of pipelines, improper cross connections between potable and nonpotable water and the absence of anti-back siphonage devices should be eliminated. Where use of nonpotable water is permitted for certain purposes, its use must be accompanied by adequate safeguards to assure that it cannot possibly come in contact with edible product or pollute the potable water supply.

308.2

- A. Control over the use of cleaners, sanitizers, water treatment compounds, pesticides, hog scalds, tripe denuders, sewage and other maintenance chemicals will be handled by the inspector at the time of delivery of these materials into the plant. These labeled materials must be shown in the "List of Chemical Compounds" booklet. Materials which are not listed should be rejected unless the seller or establishment has a letter of acceptance from the Laboratory Branch of the Technical Services Division. Acceptance letters are intended to permit use of categorized materials accepted during the interim between revisions of the booklet. Therefore, such letters dated prior to the date of the current booklet should not be honored. -

The procedure for getting compounds approved is shown on page 3 of the booklet.

- The appearance of a compound in the booklet is assurance that it is chemically acceptable for use as indicated. Supervision of its use within the plant is the responsibility of the inspector. -

If there is any question concerning a material listed in the booklet, a sample of it should be sent to the Laboratory Branch, Technical Services Division, Consumer and Marketing Service, U. S. Department of Agriculture, Box 348, Beltsville, Maryland 20705.

- Materials such as paints, solvents, and some other preparations are not categorized in the booklet. However, they may be used provided that the seller or establishment has a letter of continuing acceptance from the Laboratory Branch of the Technical Services Division which states that the product is not applicable for listing in the booklet. If such a letter is not available, samples should be submitted to the Beltsville Laboratory at the above address. -

-* B. The conditions for the use of sanitizing agents are described in the "List of Chemical Compounds" booklet. -*

* * *

* 317.36 Compliance of product with quality characteristics of the vignette. When the vignette on a label shows several slices or one or more exposed surfaces (e.g., canned ham), the Program inspector will verify that the product is of a comparable appearance and composition. This is generally, but not limited to, a comparison of muscle tissue-fat ratios and color.

A lot is a shift's production of an item with a specific label that depicts certain quality characteristics. Processed product will be sampled from 10 percent of such lots but not more than five lots a week. Lots most suspicious of being in violation will be selected. If samples are found acceptable for 4 consecutive weeks, sampling will be reduced to one lot a week. If a lot is found in violation, the inspector will return to the initial rate.

The sample will be inspected by halving or slicing product, if necessary, from five randomly selected containers in each lot sampled. A deviant is a sample unit (product from one container) where no slice or exposed surface can be found that is of comparable quality or appearance with the vignette. A lot is acceptable if there are no deviants in the five sample units and it is in violation if two or more of the five sample units are deviants. If one of the five sample units is a deviant, examine five more random containers. Accept the lot if none of these additional sample units is a deviant, and fail the lot if one or more of the additional sample units is a deviant.

When the Program inspector can verify compliance with label vignettes without destructive sampling (e.g., certain frozen dinners), sampling of additional lots would be appropriate as it fits in with routine plant surveillance. The sample size and acceptance criteria will be as indicated above.

Compliance with the requirements of this Section may also be verified by utilization of the plants' quality control systems that have been approved by the Processed Food Inspection Division. In this case, the Program inspector will limit sampling to that necessary to monitor the efficiency of the approved quality control system. *

317.37

*-A. 1. Applications for approvals of labeling materials, brands, products, and their containers can be sent to:

Benjamin Franklin Station
Post Office Box 7416
Washington, D.C. 20044

The term "LABELS" should be placed on the front of the envelope, adjacent to the address.

2. Samples that are sent to the Technical Services Division should be addressed to:

Head, Standards Group
Labels, Standards and Packaging Branch
Technical Services Division
Consumer and Marketing Service
United States Department of Agriculture
Washington, D.C. 20250

For all delivery services, except postal, place note near address requesting the carrier to telephone Area Code 703/557-4510 for delivery instructions. Please show this telephone number on the address section of each package.

Perishable samples should be packed with sufficient refrigerant to last for three days. USDA mailrooms and local delivery services do not have refrigerated or frozen storage space to hold product over the weekend. Therefore, perishable samples must be sent early in the week (not later than Wednesday morning) to assure delivery before close of business (4:45 p.m.) Friday.

A note should be included in the package from the sender to identify the sample and tell why it is submitted.-*

B. The master label file system in the Technical Services Division consists of a combination of microfilm and International Business Machines card records.

Each label with all material pertinent thereto is photographed. To keep the photographic work at a minimum and for uniformity in photographing labels and other material presented in connection with requests for approval, we ask that you adopt a form for transmittal of sketches and labels illustrated at the end of Part 317. For use in the Technical Services Division, one copy of the label material being presented for approval should be attached to the transmittal form with only one staple. Mount all other copies to the transmittal form in any manner that suits your needs. Do not, however, cover the space provided for the approval stamp. Establishments should prepare a supply of the form for their own use on 8 x 10½ size paper. Your cooperation will assist greatly in the operation of the master label file and will be appreciated.

C. To increase the efficiency with which labeling materials are received, and approved or disapproved labels are dispatched from the Technical Services Division and to eliminate unnecessary label files, the following procedures will apply.

1. Submission of sketches and finished labels.

a. General instructions.

(1) Each copy of a sketch or finished label must be mounted on a transmittal form (See Fig. 14 - Agriculture Handbook 190 or Section 317.37 - Manual of Meat Inspection Procedures of the United States Department of Agriculture). Forms will be provided by the establishment, firm, or importer.

(2) Sketches or finished labels for products for which a standard of identity has not been published must be accompanied by a complete formula and detailed description of the method of preparation of the copy of the transmittal form. Such information is not generally required for products for which a standard of identity has been published; however, this may not always be true.

2. Labeling material for domestic products.

a. General instructions - this material may be submitted:

(1) Through the Officer in Charge or an inspector designated by the Officer in Charge.

(2) Through central label office of the firm or corporation.

(3) By personal visit of establishment or firm representative or agent to the office of Meat Labels and Packaging Group, Technical Services Division.

THE REVERSE SIDE OF THIS PAGE IS INTENDED TO BE VACANT.

UNITED STATES DEPARTMENT OF AGRICULTURE
Consumer and Marketing Service
Consumer Protection Programs
Washington, D. C. 20250

POULTRY INSPECTORS' HANDBOOK

CHANGE: 17

August 8, 1970

PAGE CONTROL CHART

Remove Page	Dated	Insert Page	Dated
57-57a	5-1-70	57	8-8-70
		57a	5-1-70
73-74	Undated	73	Undated
		74-74a	8-8-70

81.92

CONTROL OF CONDEMNED POULTRY CARCASSES AND PARTS

Condemned poultry products at official establishments shall be handled in accordance with one of the following methods:

A. Establishments having no inedible rendering facilities.

-1. All poultry dead on arrival (DOA) shall be placed by plant employees in a container marked "U.S. Condemned" and denatured with an approved denaturant under the supervision of an inspector.-

2. Condemned poultry products shall be denatured prior to leaving the direct supervision of an inspector.

3. Undenatured condemned poultry products may be removed from the inspector's view only when such products enter a room with a single exit and this exit can be readily observed by an inspector on duty. Removal of undenatured condemned poultry products under other systems, approved by the Officer in Charge and the Regional Director, which will insure adequate denaturing and control will be also acceptable.

-4. Condemned poultry products need not be denatured if they are hashed or ground and mixed with normal waste (head, feet, lungs, crops, intestines, gizzard contents, etc.) sufficiently to distinguish them from human food prior to removal from the official premises. All condemned poultry products intended to be so handled, however, shall be kept under direct control of an inspector until they are placed in a hasher or grinder and mixed with the normal waste products.-

5. Condemned poultry products may be destroyed by incineration under the supervision of an inspector.

B. Establishments having inedible rendering facilities located on official premises.

1. Condemned poultry products may be disposed of as provided in paragraph A.

-2. If the establishment is provided with a hasher or grinder for prerendering preparation of condemned poultry products and such products are so hashed or ground, conveying systems, processing tanks, and other equipment used in further handling of hashed or ground material need not be sealed or locked. All undenatured condemned products, however, shall be kept under direct control of an inspector until they are placed in a hasher or grinder.-

3. In an establishment where prerendering facilities are not available, the lower opening of the tank shall be sealed or locked by a Program employee, except when permanently connected with a blow line, and then condemned products shall be placed in the tank under his direct supervision, after which the upper opening shall be sealed or locked. When a

*-kettle or vat is used, it shall be secured during cooking. However, sealing will not be required if the poultry is thoroughly mixed with offal. All condemned materials shall be processed to effectively destroy them for human food purposes.

C. Establishments having inedible rendering facilities located off the official premises. Condemned poultry products shall be handled as prescribed in paragraph A.

D. Condemned poultry products intended for animal food purposes. Condemned poultry products intended for animal food purposes shall be promptly handled and adequately identified under the supervision of an inspector until they are effectively destroyed for human food purposes.

PROCEDURES TO BE FOLLOWED WHEN REMOVING INEDIBLE AND DENATURED OR IDENTIFIED CONDEMNED POULTRY PRODUCTS FROM THE OFFICIAL PLANTS

The removal of inedible and condemned poultry products which may be infectious or contain disease organisms is of concern to State officials charged with poultry disease control. Processors who wish to ship inedible and condemned poultry products from their plants shall obtain a letter from the poultry disease control officials of the State (or States if the removal involves more than one State) involved certifying that removal of the materials is acceptable. This letter of acceptance shall be obtained annually. One copy should be kept in the local Consumer Protection office and a copy should also be forwarded to the Officer in Charge.-*

USE OF FORM C&MS-510, "U.S. RETAINED, U.S. REJECTED"

Form C&MS 510 is intended to be used when identifying facilities, equipment, utensils, or products which do not meet regulation requirements. This form may be removed only by inspection personnel, and it is imperative that plant management is fully advised when it is used to prevent misunderstandings between management and inspectors concerning its removal.

When used to identify individual product containers or items of equipment, Form C&MS 510 shall be affixed to such container or equipment.

When used to identify bulks of products or several pieces of equipment or compartments in a plant, Form C&MS-510 may be attached to a cord which surrounds or otherwise identifies the products, facilities, or equipment in question.

1. Before a tag is attached to equipment or food product, the inspector shall indicate on the tag, date, initials of the inspector, and any appropriate remarks pertaining to action required to bring the product or piece of equipment into compliance.

2. After completing the necessary information on the tag, the stub shall be removed and retained by the inspector until necessary action has been taken to bring the product or equipment into acceptable condition. When this has been done, the tag will be removed, and when used tags and

It is not the intent of this Division to issue PY-505 as a specification document for sales of poultry products. This type of inspection and certification which falls into the area of specification or contract buying, and the inspection incident thereto is considered to be of the contract-acceptance type. Such service is not authorized under Part 81, but is appropriately performed on a reimbursable basis under Part 70.

It is a well-established policy of this Division that specification inspections are the function of the Grading Branch. This work is sometimes handled for the Grading Branch by cross-licensed inspection employees. Regardless of who actually makes the inspection, the work is performed on a user-pay basis.

A. Poultry Inspection Certificate, Form PY-505, will be issued upon request of a firm in accordance with Sections 81.121, 81.122, and 81.124 of the regulations.

B. The line for "Type of Poultry" on Form PY-505 shall be filled in with the words "Dressed Poultry," "Ready-to-Cook Poultry," or type of food product such as "Chicken Noodle Soup," "Chicken Pie," etc., whichever is applicable.

C. The inspector will enter on Form PY-505 all the information required in accordance with the sections of the regulations mentioned in A above.

D. Copies of PY-505 will be distributed as follows:

1. The original and first copy will be given or mailed to the firm. (Two white copies.)

2. Blue copy shall be mailed to the area office.

3. Pink copy shall be placed in the inspector's files.

E. When additional extra copies of PY-505 other than provided for in the regulations are requested by a firm, the information found in 2., page 72, will have to be forwarded to the area office. (See "Voiding" page 65.)

C&MS PY-Instruction 929-11 Rev. 4, "Reports Required on Ante- and Post-Mortem Examinations," gives full details for the completion of Form PY-512, "Poultry Inspection - Lot Tally Sheet," Form PY-512-1, "Poultry Condemnation Certificate," Form PY-513, "Poultry Inspection - Daily Summary," and Form PY-512-2, "Poultry Lot Information." These reports are official government documents and must be properly completed and safeguarded.

Forms PY-512, PY-512-1, PY-512-2, and PY-513 will be prepared in accordance with C&MS PY-Instruction No. 929-11, Rev. 4.

Responsibility of inspector-in-charge with respect to mailing and filing these reports is explained under Section VI A & B of PY-Instruction 929-11, Rev. 4 above.

Inspectors shall use only the official Form PY-512 for recording condemnations and shall keep these forms in their possession or properly protected in the inspector's office at all times when not in use on the line.

Each container of condemned product shall be accurately weighed, denatured for disposal, and recorded on line copy of Form PY-512. This could indicate a full or partially filled container. At the end of the day the number of containers of condemned product should correlate with weights recorded.

LABELING

81.127 LABELS TO BE APPROVED BY THE ADMINISTRATOR

Approval of All Labels

*-Applications for approvals of labeling materials, brands, products, and their containers can be sent to:

Benjamin Franklin Station
Post Office Box 7416
Washington, D.C. 20044

The term "LABELS" should be placed on the front of the envelope, adjacent to the address.

Samples that are sent to the Technical Services Division should be addressed to:

Head, Standards Group
Labels, Standards and Packaging Branch
Technical Services Division
Consumer and Marketing Service
United States Department of Agriculture
Washington, D.C. 20250

For all delivery services, except postal, place note near address requesting the carrier to telephone Area Code 703/557-4510 for delivery instructions. Please show this telephone number on the address section of each package.

Perishable samples should be packed with sufficient refrigerant to last for three days. USDA mailrooms and local delivery services do not have refrigerated or frozen storage space to hold product over the weekend.

Therefore, perishable samples must be sent early in the week (not later than Wednesday morning) to assure delivery before close of business (4:45 p.m.) Friday.

A note should be included in the package from the sender to identify the sample and tell why it is submitted.-*

The inspector-in-charge permits the use of approved labels only. Labels may be used only with product for which they are applicable. Obtaining label approval is the responsibility of the management. Franked envelopes are not to be supplied by inspector for use by plant management. Approval of all labels is done in the Washington office except as noted below.

Inspectors-in-charge at all official plants are responsible for review of all proposed labeling material for shipping containers only for use on poultry and poultry products and will approve the labels when they are in accordance with the requirements of Section 81.130 (b) of the regulations. Form PY-132, "Application for Label Approval," is to be prepared by the official establishment in the prescribed manner and submitted in triplicate to the inspector-in-charge together with the labeling material.

As evidence of his approval, the inspector-in-charge shall mark "approved," the date, and his signature in the appropriate space on Form PY-132 as well as on the label. When Form PY-132 is completed, one copy will be returned to the plant management, one copy placed in the inspector-in-charge's file, and one forwarded to the area supervisor for transmittal to the Head, Poultry Labels and Packaging Group, Labels, Standards and Packaging Branch, Technical Services Division, C&MS, Washington, D.C. 20250. The inspector-in-charge should attach a handwritten or typewritten statement to the Washington copy of Form PY-132, showing all wording that appears on the shipping container. Because of its bulk, the carton is not to be submitted.

THE REVERSE SIDE OF THIS PAGE IS INTENDED TO BE VACANT.

☆U. S. GOVERNMENT PRINTING OFFICE : 1970 431-965/43